



COOKIES

🏠 Basic level

Recipe for Hazelnut, Cocoa, and Pistachio Cookie Preparations

HAZELNUT COOKIE WITH DARK CHOCOLATE CREAM

INGREDIENTS

fresh butter
hazelnut paste
honey
sugar
whole eggs
salt
weak flour
cornstarch
baking

[Aurea crema cioccolato dark](#)

PREPARATION

- 170g -Soften the butter to about 20°C.
30g -Place the butter in a stand mixer and work it with the paddle attachment
20g together with the hazelnut paste and the sugars until you obtain a smooth,
200g homogeneous mixture, but without whipping it.
80g -Add the eggs to the mixer.
3g -Finally, add the flour mixed with the cornstarch and baking powder.
350g -Mix briefly until a uniform dough forms.
50g -Chill the dough in the refrigerator for 6 hours.
5g -Soften the chilled dough in the stand mixer using the dough hook.
5g -Form balls of about 50 g each.
qb -Shape them by rolling and inserting inside a frozen half-sphere of dark
chocolate cream (previously frozen in silicone molds).
-Place on a baking tray, gently flatten, and top with some chopped
hazelnuts.
-Bake at 180°C for about 10–12 minutes.

COCOA COOKIE WITH HAZELNUT CREAM

INGREDIENTS

fresh butter
muskovado sugar
sugar
whole eggs
salt
"weak" flour
[cocoa powder 22-24%](#)
baking
[Aurea crema nocciole italiane 40%](#)

PREPARATION

200g -Soften the butter to about 20°C.
45g -Place the softened butter in a stand mixer and work it with the paddle attachment together with the muscovado sugar and granulated sugar until
200g you obtain a smooth, homogeneous mixture, but without whipping it.
85g -Add the eggs, with the dissolved salt, to the mixture.
3g -Finally, add the flour mixed with the cocoa powder and baking powder.
250g -Mix briefly until a uniform dough forms.
50g -Chill the dough in the refrigerator for 6 hours.
5g -Soften the chilled dough in the stand mixer using the dough hook.
qb -Form balls of about 50 g each.
-Shape them by rolling and inserting inside a frozen half-sphere of hazelnut cream (previously frozen in silicone molds).
-Place on a baking tray, gently flatten, and add coarse sifted sugar and salt flakes on top.
-Bake at 180°C for about 10–12 minutes.

PISTACHIO COOKIE WITH PISTACHIO CREAM

INGREDIENTS

fresh butter
invert sugar
sugar
whole egg
salt
"weak" flour
pistachio flour
baking
[Aurea crema pistacchi italiani 25%](#)

PREPARATION

200g -Soften the butter to about 20°C.
20g -Place in a stand mixer and work with the paddle attachment together with
200g sugar and invert sugar until a smooth, homogeneous mixture forms, but
75g without whipping.
5g -Add the egg whites, with the dissolved salt, to the mixture.
330g -Finally, add the flour mixed with pistachio powder and baking powder.
200g -Chill the dough in the refrigerator for 6 hours.
5g -Soften the chilled dough in the stand mixer using the dough hook.
qb -Form balls of about 50 g each.
-Shape them by rolling and inserting a frozen half-sphere of pistachio cream (previously frozen in silicone molds) inside.
-Place on a baking tray, gently flatten, and add chopped pistachios on top before baking.
-Bake at 180°C for about 10–12 minutes.